



EUREKA 89

Degustation Menu

MUSSELS, smoked eel, potato, wasabi

Punt Road 'Napoleon Vineyard' Sparkling 2014, Yarra Valley Victoria

HEIRLOOM BEETS, gruyere, macadamia, goats' milk

Clic Pinot Grigio 2016, Friuli-Venezia Italy

KING GEORGE WHITING, roasted walnut, black garlic, pickled rock samphire

Monkey Brains Nero d'Ávola Rose 2017, Murray Darling Victoria
(7 course menu only)

QUAIL, cauliflower, smoked carrot, potato wafer

Giant Steps Pinot Noir 2017, Yarra Valley Victoria

CAPE GRIM BEEF, mushroom, dried lactose, charred baby onion

Yangarra PF Shiraz 2017, McLaren Vale South Australia

CHEESE or SWEET, chef's selection

Sommelier selection

(7 course menu only)

HAZELNUT, chocolate, date, coffee

Sommelier selection

Your choice of:

*5 courses **

Food only - \$110 per person

With wines - \$170 per person

**not available Friday or Saturday evenings*

OR

7 courses

Food only - \$145 per person

With wines - \$230 per person

Menu and wines subject to change